

ESPRIT DU VIN

'An occasion for every wine'

GRAND BLANC DE BLANCS Champagne – Brut



Winemaker's Notes

This Blanc de Blancs is the highly harmonious result of an assemblage of renowned white grape crus, and the fruit of a single great year. Made up exclusively of a white Chardonnay grape, it stands out for its delicate pale gold colour, finesse, extreme lightness, and incomparable fruitiness. Aging for several years in our cellars gives this Champagne true nobility.

Description

Pale gold tinted with green reflections. The mousse is fine and tenacious. The initial nose has the buttery notes typical of Chardonnay, mingled with white flowers. The nose then turns towards more developed notes with a hint of toasted brioche. The attack is fresh and bold, becoming remarkably refined in the mouth. It ends with a rich finish with the return of buttery and lightly toasted brioche aromas.

Serving Suggestion

This Blanc de Blancs Champagne is so vibrant it wants nothing more than to throw itself, with passion into food – comfort foods, seafood, fried foods. Its best delight comes with oysters, fried chicken, and triple cream cheese.

Spec Sheet

Vineyard	J. de Telmont
Varietal	100% Chardonnay
Appellation	Champagne
Vintage	2007
Body	Light
Alcohol %	12%